

Kitchen W8

Set Menu

Terrine of Plantation Pork and Black Pudding, Celeriac,
Walnut and Apple

or

Rillette of Smoked Chalkstream Trout, Horseradish,
Cucumber and Dill

Risotto Nero, Cornish Red Mullet, Sea Herb
and St Austell Bay Mussel Rillettes

or

Warm Sauté Chicken Thighs, Pink Fir Potatoes, Celeriac,
Castelfranco and Red Wine

Périgord Truffle Creamed Potato (for the table) £12.00

Cashel Blue, Pickled Walnut,
Treacle and Nut Loaf

Add 2 cheeses for £8 supplement

or

Madagascan Vanilla Custard Mille Feuille,
Yorkshire Rhubarb and Almond

3 courses £49.50

3 courses with Somm's Wine Selection (2 Glasses) £70

Our kitchen is not allergen free, please speak to a team member before ordering.

A discretionary gratuity of 15% will be added to the total bill.

Mon-Sat 12.15pm-13.45pm / Mon-Fri 6.00pm-6.45pm / Saturday 6.00pm-6:30pm